

barrio

tequila bar

925 Nicollet Mall † Minneapolis † www.barriotequila.com

SMALL PLATES \$7.50

BARBECUE PORK SOPEs
with habanero-pickled onions

DIVER SCALLOP CEVICHE
with grapefruit, orange,
cilantro & avocado

BLACK BEAN &
CHICKEN TOSTADA
with mango-habanero
salsa & romaine

FRESH CORN CHOWDER
with roasted poblano peppers
& queso fresco

JICAMA & CITRUS SALAD
with pumpkin seeds &
tequila-orange vinaigrette

CRAB EMPANADAS
with salsa verde & avocado

POTATO SOPEs
with goat cheese & red-chile
tomatillo salsa

TEQUILA-CURED SALMON
with papaya &
avocado vinaigrette

MUSHROOM QUESADILLA
with shredded romaine,
crema & radishes

SUGARCANE SKEWERED
TEQUILA SHRIMP
with lemon-ginger mojo

QUESO FUNDITO
with roasted poblano peppers
& warm flour tortillas
add Chorizo \$2

SPICY CRAB SOUP
with cumin, cilantro and lime

MADE TO ORDER GUACAMOLE
with fresh corn tortilla chips

Tacos & Enchiladas

PORK CARNITAS TACO \$3.50
with serrano chile salsa

RED CHILE ENCHILADA \$3.50
with chorizo & fried egg

FRIED MAHI MAHI TACO \$4
with citrus-cucumber
pico de gallo

GRILLED SKIRT STEAK \$4
with roasted
poblano rajas

POTATO-CHORIZO TACO \$3.50
with avocado salsa

CHICKEN ENCHILADA \$4
al pastor with salsa
verde and crema

SPICED SHRIMP TACO \$4
with grilled tomato-
mint salsa

LARGER PLATES

OAXACA-STYLE
BABY BACK RIBS \$18
with sautéed plantains

SEARED TUNA \$22
with tomatillo-avocado
salsa and quinoa salad

ROASTED CHICKEN \$16
with apricot-pine nut
mole & sautéed greens

SAUTÉED SHRIMP \$18
with tangerine-serrano
mojo and cilantro rice

GRILLED SKIRT STEAK \$19
with chile-lime-tequila
butter and fried yucca